

The Galley Buffet system provides self-service at its stylish, speedy best. And when you prefer to let your customers help themselves...they'll conveniently enjoy themselves.

Galley buffets can be fun or formal. Merchandise a wide assortment of foods with no-fuss efficiency.

Create a buffet display on a moment's notice that looks like a permanent fixture. Hidden controls guard against tampering. No sharp edges to get in the way of patrons or clothes. And notice the classic design of canopy protectors and one-piece breathguards. Lighting is attractively distributed through the sides of canopy protectors and over the food.

A Dish Cart Model 9431

A visit through this Galley Buffet begins at the dish dispenser. A whopping 240, 9-inch plates, neatly stacked at your fingertips.

B Soup Bar Model 9011/9012

Put variety into your Galley Buffet with a soup bar module that is also designed for self-service or cereals, stews or chili. Available with either one or two wells to keep food deliciously hot all through serving hours. Each well holds an 8-quart, round insert. Accessory breathguard available... and there's plenty of space on the stainless steel top to store bouillon cups prior to serving.

C Freezer Model 9215

In this buffet, the freezer module is being used to chill plates. Holds up to 120, 9-inch salad plates. Now, help yourself to the salad assortment!

D Cold Pan Module Model 9130/9140/9150 9230/9240/9250 9630/9640/9650

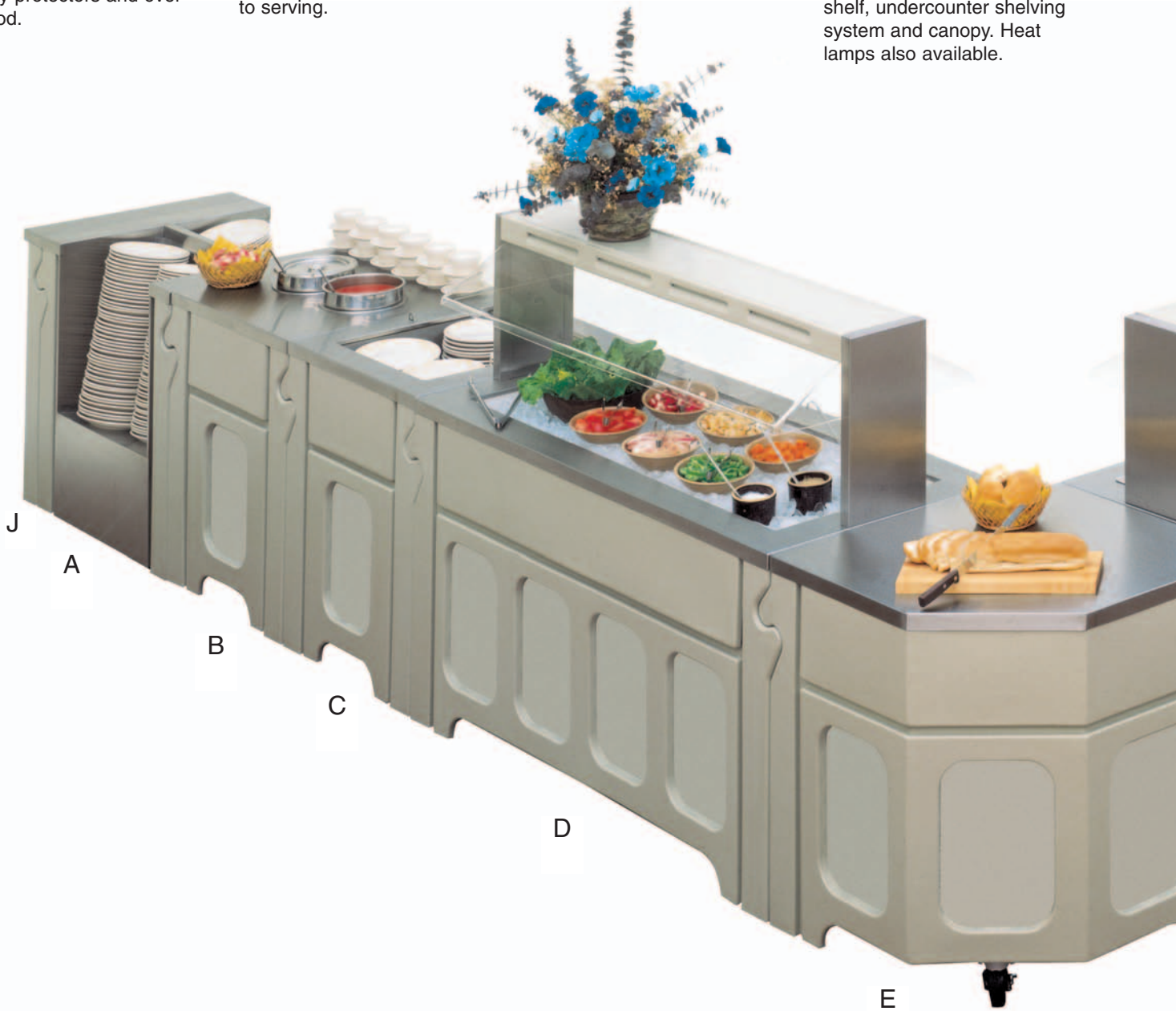
Keep salads, fruits and other cold foods fresh, crisp and attractive, hour after hour. Module comes as built-in refrigerator cold pan, or works just as well as a salad bar with ice, as shown.

E Corner In-Fill Module Model 9420/9421

Turn a corner 90°—and turn it gracefully—with a corner in-fill module. Use this stainless steel top for crackers, breads, flower arrangements...use your imagination!

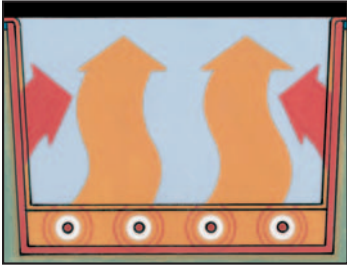
F Hot Food Module Model 9031/9041/9051 9030/9040/9050

A real energy saver, the exclusive patented design of this Galley hot food module—with three to five wells—uses one-third to one-half the energy of conventional units. Uniquely heats from the sides as well as the bottom. Accessories include a cutting board, trayslides, extension shelf, undercounter shelving system and canopy. Heat lamps also available.



Hot Food Well

A newer Galley feature that should please the energy-conscious is Galley's standard, patented high efficiency hot food well. It uniquely heats from the sides as well as the bottom, and uses one-third to one-half the power of conventional hot food units...just one of the many Galley exclusives.



G Utility Module Model 9330/9340/9350

Keep pastries and breads in ample supply. Provides an attractive buffet display for breakfast, luncheon or dinner. Will efficiently serve a variety of room temperature foods. Many accessories available.

H Another Corner In-Fill Module Model 9420/9421

Our buffet line makes another smooth turn! Corner in-fill modules are ordered by number according to the direction of the turn.

I Entree Module Model 9010

The chef's helper...for carving and serving roast meats at the end of the Galley Buffet. Easy-to-use at comfortable working height with cutting board, heat lamp and light. For the "happy hour," simply remove pan cover and meat spike, and the unit becomes a server for hors d'oeuvres.

J End Unit (Accessory) Model 8761/8762

The finishing touch to your Galley Buffet line! End units give a straight, flush look to the beginning and end of line. Available in both male and female "Matelock" units.

THE Galley® BUFFET LINE

